



Prosecco Doc Extra Dry

Clean and balanced, florally gentle with a crisp apple intensity matching the acidity. Nice complexity with a delicate pear flavorful finish. Very generous, admirable for its versatility.

PRODUCTION SITE:

Belluno Cor Estate

GRAPES: 100% Glera

GROWING METHOD:

Cappuccina modificata

HARVEST PERIOD:

10th - 15th September

GRAPE YIELD:

135 quintals per hectare

TECHNOLOGY: Off skins by gentle pressing, statical decantation and fermentation at controlled temperature

REFERMENTATION AND FINING:

Refermentation in steel autoclave with the "Charmat/Martinotti" method minimum 90 days

ALCOHOL LEVEL: 11% vol

RESIDUAL SUGAR: 15 g/l

TOTAL ACIDITY: 5,8 g/l

PRESSURE: 4,9 atm

CELLARING: Store bottles upright in a dry and cool place

SERVING TEMPERATURE: 6 °C

PERLAGE: Fine and persistent

SCENT: Ripe fruit, yellow apple and pear are predominant, hints of jasmine flowers

TASTING NOTES: Refreshing aromas of crisp fruitiness, length and balance

FOOD COMBINATION: Its versatility goes from sweet to salty, ideal as aperitif



leRughe